



# Coronavirus and Restaurants



## Coronavirus and Restaurants – level 2



21-05-2020

07:00

Level 1

Level 2

Level 3

Restaurants across the US are opening again. There are some rules that they must follow. For example, fewer people can be in a restaurant at one time, tables must be six feet apart, and the staff must wear masks.

However, the rules are different in every state. One of the first states that opened restaurants was Georgia. However, many owners did not open because it was difficult to make enough money. The rules were too strict.

In Ohio, restaurants opened their outdoor area first. One owner put **shower curtains** between tables. This helped **increase** the number of people that could sit at one table. The owner could not use **Plexiglas** because it was too expensive and difficult to set up.

Restaurant guests must wash their hands and follow the rules. It is the best way to keep everyone healthy.



# VOCABULARIES

- The **staff** /stæf/ must wear masks.
- However, the rules are different in every **state** /steIt/.
- The rules were too **strict** /strIkt/.
- One owner put **shower curtains** /'ʃaʊ.ə ,kɜː.tən/ between tables.
- This helped **increase** /In'kriːs/ the number of people that could sit at one table.
- The owner could not use **Plexiglas** /'plek.si.glæs/ because it was too **expensive** /Ik'spen.sɪv/ and difficult to **set up** /'setʃʌp/.

- thick plastic that looks like glass
- to make bigger
- costing a lot of money
- should be followed; punished if disobeyed
- a piece of plastic that a person pulls, and it keeps the water in the shower area
- group of people who works in the restaurant
- arrange
- condition

# QUICK CHECK

- What are reopening across US?
- What are some of the rules they have to adhere to?
- How different are the rules in every state?
- How were these rules described in the news article?
- In Ohio, how did the restaurant open?
- What strategy helped increase the number of the people that could sit in one table?
- Why can't the owner use a Plexiglas?
- According to the article, what was the best way to keep restaurant guests healthy?



# CONVERSATION QUESTIONS

- When coronavirus broke out, did you visit restaurants when it was allowed to open?
- Were your actions in the restaurant the same as before the pandemic came about?
- How do you keep your self safe in the restaurant now-a-days?
- Have you been to a restaurant which you recommend how they keep their guests safe, their offered food included?
- Can you describe how they keep their guests safe in the restaurant?
- Do you like rules? Why?
- Do you agree with the rules being implemented in the restaurants these times? Why or why not?